What is claimed is:

Claim 1 The method of liquid culture of Kabanoanatake, consisting of inoculating seed fungi from cultured Kabanoanatake in the liquid medium containing a mixture of a carbon source selected from the group of malt, glucose, saccharose and starch as well as peptone and yeast extract with water and phosphate buffer, incubating at 20 to 30℃ for 20 to 49 days and/or 100 days or longer and obtaining active ingredients in the hyphae and the medium.

Claim 2 The method as claimed in claim 1, wherein said active ingredients are contained in the medium composed of 10 g of malt extract, 10 g of glucose, 3 g of peptone and 3 g of yeast extract per Liter of the medium.

Claim 3 The method as claimed in claim 1, wherein humic acid is further added to said medium.

Claim 4 The method as claimed in claim 1, wherein sap of white birch is used instead of or in addition to water in said liquid medium.

Claim 5 The method as claimed in claim 1, wherein one or more wood constituents are added to said liquid medium.

Claim 6 The culture method as claimed in claim 1, wherein one or more wood constituents selected from lignin sulfonic acid, lignosulfonic acid sodium salt, lignosulfonic acid sodium salt acetate, lignin alkali, lignin organosolv, lignin organosolv acetate, 2-hydroxypropyl ether, lignin hydrolytic, hydroxymethyl derivative, lignin organosolv propionate, betulin, or lignin salts are added to said liquid medium.

Claim 7 The method as claimed in claim 5, wherein said wood constituents are used in the range of concentration between 0.00001% and 0.00075 % (weight) for said liquid medium.

Claim 8 The method as claimed in claim 6, wherein said wood constituents are used at the concentration of 0.000293% (weight) for said liquid medium.

Claim 9 The method as claimed in claim 1, consisting of determining the time of full

formation of said active ingredients based on color of the cultures, protein quantity in the culture medium, decrement of carbon source in the culture medium and pH of culture medium, and collecting said active ingredients.

Claim 10 The method as claimed in claim 1, wherein said shake culture is performed using devices such as a jar fermenter.

Claim 11 The method as claimed in claim 1, consisting of exposing growing hyphae to the light during culture.